

ABSTRACT

It is intended to provide a bread improving agent with which bread having an improved fermented flavor and an improved texture can be produced within a short period of time, and a process for producing breads by using the same. 5 It is found out that by adding fermented soybean protein, which is obtained by preliminarily fermenting soybean protein such as soybean milk with the use of a yeast, to a bread dough, the resulting baked bread has an extremely 10 favorable fermented flavor and a preferable and soft texture maintained over a long period of time without taking a long time for the fermentation.